

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-11980
Name of Facility: Rockway Middle/ Loc.# 6821
Address: 9393 SW 29 Terrace
City, Zip: Miami 33165

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Maybet Falcon Phone: 305-221-8741
PIC Email: mfalcon3@dadeschool.com

Inspection Information

Purpose: Routine
Inspection Date: 4/5/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No

Begin Time: 10:45 AM
End Time: 11:30 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-11980 Rockway Middle/ Loc.# 6821

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT**



Good Retail Practices

SAFE FOOD AND WATER	
<u>IN</u> 30. Pasteurized eggs used where required	<u>NO</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>OUT</u> 47. Food & non-food contact surfaces (R)
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>IN</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>OUT</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>OUT</u> 56. Ventilation & lighting (R)
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>IN</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

Violation #47. Food & non-food contact surfaces
 -Observed broken door gasket at double-door Continental refrigerator, PC#0880754. Repair/replace door gasket.[Repeat violation from prior routine inspections 9/22/23, 12/4/23 & 02/27/24]
 -Observed broken door gasket at double-door Continental freezer, PC#1125784. Repair/replace door gasket.[Repeat violation from prior routine inspection 12/4/23 & 02/27/24]
 -Observed out-of-order gas oven, PC#0722124. Per PIC, there is an outgoing control form in place and oven is pending replacement. Repair/replace. [Repeat violation from prior routine inspections 12/4/23 & 02/07/24]
 -Observed missing milk box half glass door, PC#1132002. Replace missing door.[Repeat violation from prior routine inspection 12/4/23 & 02/07/24]
 -Observed rusted inside of milk boxes, PC#:1132001 & 1132002. Work order#4394299 & 4394291. Eliminate rust inside milk box or replace milk boxes. [Repeat violation from prior routine inspections 12/4/23 & 02/07/24]

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #51. Plumbing installed; proper backflow devices
 Observed no cold water from faucets at 3-compartment sink. Water available from hot faucet only. Recorded water temperature 110F. Repair plumbing to provide running cold water. Per PIC, there is a work order in place.
 CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

Violation #56. Ventilation & lighting
 -Observed burned-out light inside single-door Continental refrigerator, PC#1134959. Per PIC, there is a work order in place. Replace light bulb or assess door light sensor.[Repeat violation from prior routine inspections 12/4/23 & 02/07/24]
 -Observed 1 burned-out underhood light (oven area). Replace burned-out light. [Repeat violation from prior routine inspection 02/07/24]

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



General Comments

Routine inspection conducted in conjunction with a Re-inspection.

Hot water at: handwashing sink 110F, wash sink 110F, mop sink (located inside custodial closet #607)100F, employee restroom sink 100F.
Sanitizer concentration/water temperature: 200ppm (QAT)/110F
Refrigerator temperature 39F; freezer 0F.

Food temperature:

milk/milk box 34F

Hot holding inside warmer: cheese pizza 150F

Oven: cheese pizza 162F

Cold holding inside refrigerator: strawberry yogurt 39F, milk 39F, turkey & cheese sandwich 40F, chef salad 40F

Hot serving line: cheese pizza 136F, yellow rice with chicken 173F, corn 170F

Note:

Classic Thermapen digital thermometer used to measure food and water temperatures at the time of this inspection.

Email Address(es): JOtero@dadeschools.net;

MFuentes@dadeschools.net;

mfalcon3@dadeschools.net

Inspection Conducted By: Venus Fernandez (82515)

Inspector Contact Number: Work: (305) 623-3516 ex.

Print Client Name: Mayte Fuentes-AP

Date: 4/5/2024

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

13-48-11980 Rockway Middle/ Loc.# 6821